

REAL COMPANHIA VELHA PORCA DE MURÇA BRANCO

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| <i>Wine</i> | Porca de Murça |
| <i>Varieties</i> | Viosinho, Gouveio, Moscatel, Arinto e Fernão Pires |
| <i>Vintage</i> | 2019 |
| <i>Region</i> | DOC Douro |
| <i>Country</i> | Portugal |
| <i>Production</i> | 240.000 bottles (750ml) |



Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 8°C - 10°C. Enjoy this fresh-style and delicious wine in any occasion: serve with fish, seafood, curry dishes and salad.

Porca de Murça

Porca de Murça is the best selling wine of the Douro Region where Real Companhia Velha is an extensive owner of Premium vineyards. It is produced from specially selected vineyard parcels of Quinta do Casal da Granja that have been planted with the better varieties grown in the plateau of Alijo.

Porca de Murça is the entry level wine on Real Companhia Velha's portfolio, the success of this brand reveals the quality of our vineyard management and winemaking know-how.

The very fresh and taste approachable Porca de Murça white wine is the most sought of Douro white wines and is always the best recommendation for every day drinking.

The Year of 2019

The 2019 campaign was depicted by significant oscillations in temperature and unusually low precipitation levels, considering this to be a dry year. The vegetative cycle began quite early in comparison to previous years, as sprouting and flowering occurred before normal dates. April registered plenty of rainfall, yet following months were dry. In the beginning of July, high temperatures caused scald on some grapes. Harvest began later than usual with temperatures in September slightly above average and without precipitation. Mild rainfall occurred during mid-September, reducing the soil's hydric deficit, resulting in a positive impact for the ripening process. Grapes were harvested in good sanitary conditions, allowing wines of great quality, with high levels of acidity and excellent phenolic composites.

Winemaking

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks, at a controlled temperature. No barrel ageing. 100% of the wine is kept in stainless steel tanks before bottling.

Technical data

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| Alc./Vol.: | 13% |
| Total Acidity: | 4.90 g/l |
| PH: | 3.37 |

Tasting Notes

A young, lemon yellow coloured wine with beautiful aromatic intensity of fresh floral notes combined with suggestions of lime and white fruit. Flavourful and fruity, complemented with a lively acidity offering a long, lasting finish, making it an ideal partner for curry dishes.

REAL COMPANHIA VELHA

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